MEMO TO FILE 300 Park Central (ST. Louis St.)

This office conducted an investigation of this area after Sewer Maintenance discovered a blockage in M.H. 22, Wye Map O-10. The TV tape indicated a large white collection of material 4 feet to the east of M.H. 22, the prior day. During the inspection the line was flushed and checked by TV again. Only a white stain in the bottom of the invert was observed. There appears to be a missing portion of clay pipe in the bottom quadrant of the joint where the problem occurred. This may have played a part in the collection of the white substance. The area to the south of the line is a drive thru bank building. A investigation of the area tributary to the sanitary sewer was conducted. The results are as follows:

300 Park Central Peppermill Restaurant not open

302 Park Central The Little Boutique inspected, no problem noted

308 Park Central Hyland Plasma inspected, no problem noted, John did take me to all the areas of the building.

312 Park Central Howard Moore Engineering inspected, no problem noted, did observe where the sanitary sewer had entered the basement. The building is the former Steerling Hotel. The top four floors are not used. Mrs. Crocker did say they do not discharge the NH3 from their print machine.

314 Park Central Vacant

McDaniel Building Inspected only possible sources Stercy, Schneider Architects

questioned, no problem noted.
422 ICE, Inc.

closed, appeared to be vacant.

501 DNR

inspected the previous day, no problem noted.

501 Artificial Eyes

inspected, questioned Fred Light, no problem noted.

324 Park Central Shelpman Office Supply questioned, no problem noted.

The Peppermill will be inspected at a latter date. The phone has been disconnected.

No source of the discharge could be located. If the substance should cause future problems a sample should be obtained to help determine it's origination.

Steve Short cc file

300 KARK CENTRAN

August 10, 1990

MEMO TO FILE 300 Park Central

On this date I contacted the owner of the Peppermill restaurant and discovered they have not served food since July 2, 1990. I observed their food preparation area and it did appear to have been some time since it had been used. The three vat sink did have a small grease interceptor. It was a small 5 pound unit with no flow control. The health department should be contacted to determine if an appropriate sized unit could be installed when the food area is put back in service. The owner did complain of an odor in the building.

Steve Short

cc file